



RICHARD  
SANDOVAL  
HOSPITALITY

## FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

### PROJECT DESIGN DETAILS

MENU NAME	St Valentine Menu
OUTLET NAME	Toro Toro
HOTEL NAME	The Grosvenor House
CITY / COUNTRY	Dubai
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	
ORIENTATION (PORTRAIT OR LANDSCAPE)	
DATE NEEDED	January 17 <sup>th</sup> , 2026

### MENU SUBMITTAL SOP

#### STEP 1: OBTAIN APPROVALS

##### FOOD MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

###### 1. Menu Brief Preparation:

- o Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
- o The brief should be checked for **grammar, spelling, allergens, and an associated cost based on a PMIX analysis and menu engineering**.
- o Pricing should be **informed and included in the initial submission**, rather than added after approval.
- o **Completed menu submission must be received no less than 14 days before the proposed change.**

###### 2. Initial Review:

- o The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.

###### 3. Final Approval Process:

- o The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.

###### 4. Menu Design Kickoff & Distribution:

- o Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
- o **For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
  - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
- o **For other properties:**
  - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

#### STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

#### MENU

Please drop the menu content below on page 2.

#### Valentine's Menu



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**Sharing Style**

### **Smoked Guacamole (V)**

#### **Cold Starters**

**Salmon Tataki**, passion fruit, ponzu, beetroot wasabi foam cream, salmon roe C,E,F,G,M,SY

**Eggplant Salad**, Nikkei tensuyo, Brazilian nuts, tofu piquillo cream, pomegranate G,SY,TN

#### **Hot Starters**

**Lobster Taco**, matcha foam, pineapple chimichurri, Thai basil, chipotle D,G,S,SY

**Charred Cauliflower**, goat cheese, cream, peanut-chilli sauce, chimichurri D,N,V

#### **Main Course**

**Rib Eye Steak**, roasted potato C

**Grilled Seabass**, coconut, ají mirasol, rice, mango chalaquita C,F,G,TN,S,SS

**Maduros**, plantain, sriracha-miso honey, spring onion, yogurt foam G,D,SL

#### **Desserts**

**Fresas Con Crema**, white chocolate crumble, yuzu merengue, strawberry sorbet D,E,G,TN

C CRUSTACEANS | CE CELERY | D DAIRY | E EGG | F FISH | G GLUTEN | L LUPIN | MO MOLLUSCS | MU MUSTARD |  
N NUTS | SE SESAME | S SOYA | SU SULPHITES | V VEGETARIAN | VG VEGAN

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD  
BORNE ILLNESS